

antipasti

trio; warm spiced olives, gorgonzola cream, roasted tomatoes, crostini **17** only olives **12**

ricotta montata; whipped ricotta, peppered local honey, evoo, cornicione **19**

tonno crudo; tuna crudo, capers, bomba, garlic evoo, basil, peperoncino **23**

polpette; pork & beef meatballs, roasted garlic, preserved lemon tomato ragu **19**

cozze; pei mussels, garlic, roasted orange, fennel, basil, toasted focaccia **21**

burrata; pesto, cacio e pepe crackers **21**

gamberetti; shrimp, garlic butter, red chilis, fare la scarpetta **23**

salumi e formaggi; italian salumi & cheeses, breadsticks, shortbread, saba, honey, mostarda **37**

insalate

insalata caesar; little gem lettuce, pangrattato, guanciale **18**

insalata turino; kale, red onion, arugula, fennel, dill, mint, white balsamic **18**

caprese; tomatoes, burrata, basil, evoo **23**

add pan-seared chicken or garlic shrimp **12**

panini

all sandwiches served with insalata caesar or insalata turino

aragosta; lobster, herb mayo, spinach, pancetta crumble, parmesan, served open-faced on garlic focaccia **mkt**

pollo; pan-seared chicken, cremini mushrooms, roasted tomatoes,

pecorino, gremolata, arugula, served open-faced on focaccia **23**

carni; genoa salami, soppressata, mortadella, fior di latte, pesto mayo, toasted schiacciata **23**

verdure; roasted vegetables, bomba, lemon mayo, roasted garlic, olives, romaine hearts, piave, toasted brioche bun **21**

pizza

pranzo combinato; 1/2 featured pizza and your choice of insalata caesar or insalata turino **23**

margherita; san marzano tomatoes, fresh basil, fior di latte **21**

bianco; white sauce, pecorino, fontina, sage salt, arugula, pumpkin seeds, parmesan **23**

costa nord; white sauce, genoa salami, gorgonzola, fior di latte, pesto **25**

calabrese; san marzano tomatoes, calabrese sausage, fresh red chilis, fior di latte, gremolata **25**

funghi; white sauce, cremini mushrooms, truffle, roasted garlic, capers, castelvetrano olives, pecorino **23**

romagna; san marzano tomatoes, mortadella, red wine sausage, fior di latte, piave, lemon garlic evoo **27**

add tablesides hot honey **3**

primi piatti

casarecce funghi; mushrooms, roasted garlic, arugula, cream **27**

linguine gamberetti; shrimp, roasted garlic, pancetta, san marzano tomatoes, red chilis, spinach **34**

pappardelle alla genovese; slow-cooked beef, san marzano tomatoes, white wine, herbs **27**

bottoni di aragosta; lobster, leek & ricotta filled, corn, lemon butter **39**

fazzoletti; handkerchief pasta, zucchini, pesto, spinach, green peas, scallions **26**

spaghetti vongole; atlantic littleneck clams, white wine, chilis, parsley **34**

gnocchi pomodoro; san marzano tomatoes, basil, burrata **26**